

INTISARI

Tujuan dari penelitian ini adalah untuk mengetahui dan mempelajari konsentrasi perbandingan bahan baku dan bahan pengisi, perbandingan sukrosa dan glukosa dan interaksi antara bahan baku dan bahan pengisi serta perbandingan sukrosa dan glukosa berpengaruh terhadap karakteristik *soft candy* salak Bongkok. Manfaat penelitian ini adalah memberikan informasi kepada masyarakat tentang bahan pengisi Gum Arab, perbandingan sukrosa dan glukosa terhadap karakteristik *soft candy* salak Bongkok serta upaya pemanfaatan dan meningkatkan nilai jual buah salak varietas Bongkok.

Metode yang digunakan terdiri dari penelitian pendahuluan dan penelitian utama. Penelitian pendahuluan dilakukan untuk mengetahui jenis olahan salak Bongkok *soft candy* terhadap potensi uji aktivitas antioksidan menggunakan metode DPPH. Pada penelitian utama dilakukan untuk mengetahui pengaruh perbandingan sukrosa dan glukosa dan perbandingan bubuk buah salak Bongkok dengan bahan pengisi (Gum Arab). Pada perbandingan bahan baku terpilih dan bahan pengisi (Gum Arab)(A) yang terdiri dari 3 (tiga) taraf yaitu a_1 (45% : 10%), a_2 (42,5% : 12,5%), dan a_3 (40% : 15%). Pada perbandingan sukrosa dan glukosa(B) yang juga terdiri dari 3 (tiga) taraf yaitu b_1 (11,3% : 33,7%), b_2 (8,8% : 36,2%), dan b_3 (6,3% : 38,7%).. Respon yang diuji pada penelitian utama meliputi respon kimia yaitu kadar serat kasar, kadar vitamin C dan kadar gula reduksi, respon fisik yaitu analisis kekerasan dan respon organoleptik terdiri dari warna, rasa, aroma dan tekstur.

Hasil penelitian pendahuluan *soft candy* salak Bongkok menunjukkan pada bahan baku bubuk buah salak Bongkok ini memiliki nilai aktivitas antioksidan yang lebih tinggi dibandingkan dengan bahan baku sari buah salak Bongkok. Hasil penelitian utama menunjukkan perbandingan konsentrasi bubuk buah salak Bongkok dan bahan pengisi (gum Arab) berpengaruh nyata terhadap tekstur, kadar serat kasar, kadar vitamin C dan kadar gula reduksi, tetapi tidak berpengaruh nyata terhadap warna, rasa, aroma dan kekerasan. Perbandingan konsentrasi sukrosa dan glukosa berpengaruh nyata terhadap tekstur, kekerasan, kadar vitamin C dan gula reduksi, akan tetapi tidak berpengaruh nyata terhadap warna, rasa, aroma dan kadar serat kasar. Interaksi perbandingan konsentrasi bubuk buah salak Bongkok dan bahan pengisi (gum Arab) dan perbandingan konsentrasi sukrosa dan glukosa berpengaruh nyata terhadap tekstur, kekerasan dan kadar vitamin C, akan tetapi tidak berpengaruh nyata terhadap warna, rasa, aroma, kadar serat kasar dan kadar gula reduksi. Produk *soft candy* salak Bongkok yang terpilih dari keseluruhan respon adalah perlakuan a_1b_1 (perbandingan konsentrasi bubuk buah 45% : bahan pengisi (gum Arab) 10% dan perbandingan konsentrasi sukrosa 11,3% : glukosa 33,7%) yang menghasilkan kadar vitamin C 3,90 mg/100 gr, kadar gula reduksi 20,74% dan kekerasan 4,1889 mm/10det.

Kata Kunci : Bahan Pengisi, Sukrosa, Glukosa, *Soft Candy*, Salak Bongkok

ABSTRACT

The aim of this study is to investigate and study the concentration ratio of raw materials and excipients, comparative sucrose and glucose and the interaction between raw materials and excipients as well as comparison of sucrose and glucose effect on the characteristics of soft candy snake fruit Bongkok. The benefits of this research is to provide information to the public about the filler Gum Arabic, sucrose and glucose comparison of the characteristics of soft candy snake fruit Bongkok and effort and improve the utilization of the sale value of varieties of snake fruit Bongkok.

The method used consisted of preliminary research and primary research. The preliminary study was conducted to determine the type of processed snake fruit Bongkok (juice and pulp) soft candy to test potential antioxidant activity using DPPH method. In the main study was conducted to determine the effect of sucrose and glucose ratio and pulp snake fruit Bongkok comparison with filler (Gum Arabic). In the comparison of selected raw materials and excipients (Gum Arabic) (A), which consists of three (3) levels ie a1 (45%: 10%), a2 (42.5%: 12.5%), and a3 (40 %: 15%). In comparison sucrose and glucose (B) which also consists of three (3) levels ie b1 (11.3%: 33.7%), b2 (8.8%: 36.2%), and b3 (6.3 %: 38.7%). Responses were tested in the main study include chemical response that crude fiber content, vitamin C and sugar reduction, physical response: analysis of violence and organoleptic response consists of color, flavor, aroma and texture.

Preliminary observations indicate snake fruit Bongkok of soft candy bark on the raw material pulp of snake fruits Bongkok have values higher antioxidant activity than the raw material juice snake fruit Bongkok. The results of the main study showed a concentration ratio of snake fruit Bongkok pulp and filler (gum Arabic) significantly affected the texture, fiber content, vitamin C and sugar reduction, but did not significantly affect the color, flavor, aroma and violence. Comparison of sucrose and glucose concentration significantly affect the texture, hardness, vitamin C and sugar reduction, but did not significantly affect the color, flavor, aroma and crude fiber content. Interaction slurry concentration ratio snake fruit Bongkok and fillers (gum Arabic) and the ratio of sucrose and glucose concentration significantly affect the texture, hardness and vitamin C, but did not significantly affect the color, flavor, aroma, crude fiber content and reducing sugar levels . Products soft candy selected snake fruit Bongkok of overall treatment response is a1b1 (fruit pulp concentration ratio 45%: filler (gum Arabic) 10% and 11.3% sucrose concentration ratio: 33.7% glucose) which produces high levels of vitamin C 3 , 90 mg / 100 g, 20.74% reduction sugar and violence 4.1889 mm / 10det.

Keywords: *Fillers, Sucrose, Glucose, Soft Candy, Snake Fruit Bongkok*